



bakery  
ingredients  
innovation

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## Carrot Cake

Using Multicake Mix

### Ingredients

#### Carrot Cake

Multicake Mix	1.000kg
Wholemeal Flour	0.200kg
Bicarbonate of Soda	0.005kg
Mixed Spice	0.010kg
Eggs	0.250L
Oil	0.200L
Water	0.150L
Golden Syrup	0.100L
Nuts	0.100kg
Sultanas	0.200kg
Fresh Grated Carrot	0.500kg

### Method

1. Place egg, oil, water and golden syrup into a mixing bowl. Add Multicake Mix, wholemeal flour, bicarbonate of soda and mixed spice. Using a beater, mix for 1 minute on low speed then 3 minutes on medium speed.
2. Mash nuts, sultanas and fresh grated carrot together add to mix and blend for 1 minute (or until evenly distributed) on low speed.
3. Bake at 170°C until baked.
4. Leave to stand until cool.
5. When cool, ice with Cream Cheese Flavoured Frosting.

### Ingredients

#### Cereform Cream Cheese Flavoured Frosting

Cream Cheese Flavoured Frosting Mix	1.000kg
Water	0.160L

### Method

1. Combine all ingredients and beat until desired texture is achieved.



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